

# APERITIVOS

**CHIPS AND.....**  
Salsa 7 Queso 12  
Guacamole 15 w/Chorizo 15

**CHICKEN TORTILLA SOUP** 10  
chicken, avocado, onion, queso fresco, tortilla strips, sour cream drizzle, & cilantro

**WINGS DE TULIO** 18  
seasoned and marinated, served with mango habanero, spicy pineapple & ranch. Choice of Oven Roasted or Fried

\* **CEVICHE ROJO** 22  
shrimp & white fish marinated in lime & orange juice w/ red onion, tomato, avocado, jalapeño & cilantro

\* **CEVICHE CLASSICO** 22  
fresh white fish & shrimp marinated in aji rocoto, leche de tigre and lime. together with crispy corn kernels, sweet potato puree & cusco corn

**ELOTES (MEXICAN STREET CORN)** 10  
mayonnaise, parmesan cheese, tajin spice

**CHICKEN TAQUITOS** 13  
chicken, potatoes, cheese, corn, & cilantro

**CHICHARRON TOSTADAS** 19  
Fried pork medallions, refried beans, avocado queso fresco, pico de gallo, topped with chipotle mayo & cilantro

**LETTUCE WRAPS**  
lightly blackened, pickled onion, pico de gallo, red & green peppers, yellow onion, in crisp iceberg lettuce cups  
Chicken 22 Steak 24 Shrimp 24

**TULIO'S NACHOS** 18  
tortilla chips with black beans, pico de gallo, cheese, cilantro, jalapeños, pickled onions, tomato, & sour cream  
Chicken +7 Steak +9 Shrimp +9

## SHORT RIB BIRRIA TACOS 26

slowly cooked braised short ribs stuffed into three seared corn tortillas with melted cheese, onion and cilantro. Served with a bowl of consommé for dipping

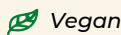
**CHORIZO** 6.50  
spicy pork, onion & cilantro

**BEEF** 6.50  
spicy ground beef, bacon, Mexican cheese, pico de gallo, lettuce, sour cream

**CHICKEN** 6.50  
marinated chicken, pico de gallo, avocado, lettuce, chipotle mayo

**CARNE ASADA** 7.50  
grilled steak w/ pickled onion, pico de gallo, purple cabbage, avocado crema

**CARNITAS** 7.50  
shredded pork, refried beans, guacamole, queso fresco, pico de gallo, cilantro



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**AL PASTOR** 6.50  
slow cooked marinated pork, onion, cilantro, pineapple

**PORTOBELLO** 7.00  
roasted mushrooms with onion, refried black beans, avocado, pico de gallo, avocado sauce

**SHRIMP** 7.50  
shrimp lightly blackened with lettuce, chipotle mayo, mango jalapeño salsa

**GROUPE** 7.50  
crispy grouper with purple cabbage, pickled onion, pico de gallo, avocado crema

\*\*\*\*All tacos served on corn tortilla. Flour available upon request\*\*\*\*

# NOT TACOS

**QUESADILLA** ~Veggie 18 Chicken 18 Steak 20 Shrimp 20  
grilled flour tortilla filled with cheese, onion, peppers, served w/ sour cream, pico de gallo (veggie includes portobello mushrooms)

**BURRITO** ~Veggie 18 Chicken 18 Steak 20 Shrimp 20  
warm flour tortilla filled with cheese, cilantro rice, refried black beans, pico de gallo, avocado, sour cream, jalapeño sauce

**MEXICAN RICE BOWL** ~Veggie 18 Chicken 18 Steak 20 Shrimp 20  
cilantro rice, pico de gallo, black beans, avocado, pickled onion  
~Veggie includes cauliflower, & portobello mushroom

**ENCHILADAS ROJAS** Chicken 20 Carnitas 20 Steak 22 Shrimp 22  
flour tortilla with red salsa cheese, onion, sour cream, cilantro

**CHILAQUILES** 26  
Crispy corn tortillas tossed in ranchero sauce, topped with two sunny-side eggs and tender baby chuck steak. Served with refried pinto beans, avocado, sour cream, and queso fresco

**AL PASTOR, AL CARBON** 26  
marinated pork, onion, cilantro, cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

\* **CARNE ASADA** 35  
lightly blackened chuck tenderloin steak, cheese stuffed poblano pepper, cilantro rice, pico de gallo, grilled scallion, roasted Mexican corn cob

**CHICKEN SANDWICH** 18  
grilled chicken breast, crispy bacon, fried onions, cheese, lettuce, tomato and chipotle mayo on a brioche bun, with fries

\* **GRINGO BURGER** 18  
our house blend of chuck, brisket, short rib, lettuce, tomato on a brioche bun with pickle & fries

**ADD:** cheese \$1.50 bacon \$2.00 avocado \$2.00 fried onion \$1.50

18% gratuity added to all checks. Dine in only



all sauté dishes cooked in 100% avocado oil

# SIDES

**RICE & BEANS** 6

**LOADED RICE & BEANS** 6  
cilantro rice, pico, queso fresco

**CILANTRO RICE** 6

**FRENCH FRIES** 7

# POSTRES

**VANILLA ICE CREAM** 7

**CHURROS** 10  
with chocolate sauce

**TULIO'S MEXICAN TIRAMISU** 12

**FLAN-TASTIC CHURRO** 13  
classic flan w/ caramel sauce, vanilla ice cream, cinnamon churro, w/ chocolate drizzle & whipped cream

\* Consuming raw or undercooked meats, poultry, fish, eggs or shellfish may increase your risk of foodborne illness



\$13

HOUSE MARGARITA

FROZEN OR ON THE ROCKS

made w/ Jose Cuervo Tradicional Silver tequila

Grand Marnier floater \$3

Make it a 20oz schooner \$20



SANGRIA

BERRY BLANCO SANGRIA13

white rum, hibiscus syrup, lemon juice, raspberry liqueur, sparkling wine

EL VINO

BLANCO - WHITE

Santa Marina1238

Pinot Grigio, Italy

13 Celsius1344

Sauv. Blanc, New Zealand

Silvergate1344

Rosé, California

Sonoma Cutrer1656

Chardonnay, Sonoma, CA

TINTO - RED

Menage Trois Decadence, Cabernet, California1344

Terrazas Malbec, Argentina1448

Meomi Pinot Noir, California1552

SPARKLING

Gambino Cuvee sparkling928

Mionetto Prosecco split15

Mionetto sparkling rose split16



\$15

CRAFT COCKTAILS

STRAWBERRY MARGARITA

Silver Tequila, fresh strawberry, lime juice

MANGO MARGARITA

Silver Tequila fresh mango, lime juice

WATERMELON MARGARITA

Nosotros Blanco, fresh watermelon, lime juice, sea salt rim

BLACKBERRY MOJITO

white rum, blackberry puree, mint syrup, lime juice and fresh mint

CADILLAC MARGARITA\$16

Don Julio Silver tequila, fresh lime juice, agave nectar, topped with grand marnier foam

KETEL ONE ESPRESSO MARTINI\$15

Ketel One vodka, Califa Cold Brew, JF Hadens Espresso liqueur, pure cane simple syrup

SMOKED OLD FASHIONED

American whiskey, smoked cedar, bitters, pure cane simple syrup

ENDLESS SUMMER PALOMA

Reposado tequila, elderflower, Aperol, agave nectar, grapefruit soda, fresh lime juice

SHIRTLESS MARGARITA

Herradura Silver, muddled serrano, spicy honey, fresh lime juice, Hawaiian chili sea salt rim

SMOKED PINEAPPLE MARGARITA

Los Vecinos Espadin Mezcal, fresh pineapple and lime juice, agave nectar with chili sea salt rim

ESPINOZA MARGARITA

Blanco tequila, dragonfruit, papaya, pequin chile, agave, lime

PORN STAR MARTINI\$16

Gin, passion fruit vanilla syrup, topped with sparkling wine



No High Fructose Corn Syrup and all fresh squeezed juices

CERVEZAS

LOCAL DRAFT BEERS

Crazy Lady, Honey Blonde Ale8

5.5% ABV Waterfront Brewery, Key West, Florida

Monopolio, IPA Especial8

6.2% ABV, Mexico

DRAFTS

Michelob Ultra Pilsner, ABV: 4.2%, Anheuser Busch7

Stella Artois, Lager, ABV: 5%, Belgium8

Dos Equis, Lager - ABV, 4.2%, Mexico8

Monopolio, Lager - ABV, 5%, Mexico8

Mexican Michelada9

Dos Equis, sangrita, lime, rimmed with Tajin

BOTTLES & CANS

Budweiser7Corona8

Bud Lite7Corona Light8

Odouls7Modelo Especial8

Michelob Utra Zero8Modelo Negra8

HIGH NOON HARD SELTZER

Pineapple or Passion Fruit9

SPINDRIFT SPIKED

Lemon, Blood Orange, Passion Fruit, Grapefruit9

18% gratuity added to all checks. Dine in only

NO ALCOHOLICO

LEMONADE4

UNSWEETENED ICED TEA4

JARRITOS5

Pineapple, Grapefruit, Mandarin

MEXICAN COKE5

BOTTLED WATER5

Topo Chico Sparkling Saratoga Still

MANGO GARDEN FIZZ8

Mango & Thai Basil

PINEAPPLE PINK FIZZ8

pineapple & pink grapefruit

MARGARITA MONDAYS

\$7 HOUSE MARGARITAS

Frozen or on the rocks

TACO TUESDAYS

\$2 OFF TACOS \$6 MEXICAN BEER

\$10 PATRON SILVER SHOTS

WINE DOWN WEDNESDAYS

HALF OFF GLASS OR BOTTLE | 50% OFF TEQUILA 7PM TO CLOSE

HAPPY HOUR

MONDAY THRU FRIDAY 5PM-7PM

\$3 TACOS

Beef, Chicken, Carnitas, Grouper

\$5 CHIPS & SALSA

\$7 CHIPS & QUESO

\$9 CHIPS & GUACAMOLE

\$7 HOUSE MARGARITA

Frozen or on the rocks

\$3 OFF SPIRITS

\$2 OFF WINE

\$1 OFF BEER